

R O M E O

OSTERIA



HORARIO

Lunes a Sábado:

12pm - 11pm

Domingos & Festivos:

12pm - 6pm

A N T I P A S T I

P I Z Z A

C O N T O R N I

M A I N S

D O L C I

ANTIPASTI

Tuna Carpaccio

“Le Bernardin” Style, Foie Paté & Focaccia.

\$56.00

Tartare on Toast

Focaccia, Beef Tenderloin Tartare & Peperoncini.

\$56.00

Wood-Fired Brie

Spiced Honey & Peperoncini.

\$62.00

Navigator Toast

Sardines, Avocado, Aioli & Tomato.

\$49.00

Grilled “San Remo” Octopus

Almond Romescu & Eggplant Escalibada.

\$81.00

“Old Bay” Prawns

Roasted in Spiced Butter & Peperoncini.

\$68.00

Burrata di Bufala

Sicilian Caponata, Roasted Pears & Prosciutto.

\$56.00

Roman Salad

Wild Arugula, Pistachio, Pecorino Sardo, Green Grapes & Croutons.

\$42.00

House-Made Stracciatella

Heirloom Tomato Carpaccio & Focaccia.

\$48.00

P I Z Z A

Wood-Fired Garlic Bread

Stracciatella & Fresh Oregano.

\$32.000

Margherita

Buffalo Mozzarella, Tomato & Basil.

\$48.000

Troppo Funghi

Burrata, Prosciutto, Mixed Mushrooms & Parmesan.

\$59.000

Splendida

Mortadella, Stracciatella, Tomato Pesto, Pistachio & Pickled Jalapenos.

\$61.000

New York

Pepperoni, Red Onion, Arugula & Capers.

\$56.000

Mahalo

Grilled Pineapple, Prosciutto Cotto & Serrano Chile.

\$56.000

C O N T O R N I

Green Salad

\$15.000

Mashed Potatoes

\$15.000

Grilled Vegetables

\$16.000

Potato Millefeuille

\$15.000

B A C K T O T O P

MAINS

Spaghetti Carbonara

Guanciale & Pecorino Sardo.

\$54.000

Linguini al Nero di Sepia

Prawns, N'duja & San Marzano Tomato.

\$60.000

Lombardo Mezze Rigatoni

Braised Duck Ragù.

\$62.000

Ricotta Ravioli

Mascarpone, Buffalo Burrata & Lemon Butter.

\$52.000

Lasagnetta Romeo

Roasted Wagyu Strip Bolognese & Forest Mushrooms.

\$82.000

Papardelle Castellamare

With Lamb Ragú & Candied Blond Grapes.

\$58.000

Orzo & Gamberoni

Grilled Prawns, Orzo with Mushrooms & Butter to the Peperoncini.

\$68.000

Beef Tenderloin Steak

Jus Rôti, Gorgonzola Cream & Accordion Potato.

\$115.000

Tuna Steak

With Mustard & Green Asparagus.

\$74.000

Milanese Tartufata

Poached Egg and Mashed Potatoes.

\$66.000

Free Range Chicken

Roasted with Lemon Butter and Mashed Potatoes.

\$62.000

B A C K T O T O P

D O L C I

Apple Millefeuille, Rum & Ice Cream Burnt Butter Ice Cream.

\$27.000

**Tiramisu
\$27.000**

**Chocolate Nemesis, Gianduia &
Mascarpone Ice cream.
\$27.000**

**Pistachio Tart & Sherry Ice Cream.
\$27.000**

**Eureka Millefeuille
with Hazelnut Cream, Salted Caramel
& Pistachio Ice Cream.
\$27.000**

B A C K T O T O P